



CATERING MENU



APPETIZERS

Chips and Queso \$2 Per Serving

Tortilla chips with queso and salsa.

Nacho Bar \$4 Per Serving

Tortilla chips with queso, guacamole, sour cream, and salsa. Add chopped brisket, shredded pork, and grilled chicken for an additional **\$3 per serving**.

Cheese & Fruit Platter \$3 Per Serving

An arrangement of cheddar, pepper jack, and gouda cheeses with fresh strawberries, pineapple, blueberries, and grapes.

Sliders \$5 Per Serving

Your choice of beef, grilled chicken, shredded brisket, or shredded pork.

SALADS

House Salad \$2 Per Serving

Romaine and spinach mix with red onion, diced tomato, cheddar, and choice of dressing.

Caesar Salad \$2 Per Serving

Romaine, croutons, and parmesan tossed in Caesar dressing.

Spinach Salad \$3 Per Serving

Spinach, red onion, mushrooms, diced tomato, chopped bacon, and bleu cheese crumbles with choice of dressing.

ENTREES

Brisket Dinner \$18 Per Serving

Sliced brisket served with onions, pickles, coleslaw, mashed potatoes, and Texas toast.

BBQ Sampler \$20 Per Serving

Sliced Brisket, BBQ Chicken, Sausage served with onions, pickles, coleslaw, beans, mashed potatoes, and Texas toast.

Chicken Alfredo \$12 Per Serving

Grilled chicken and farfalle pasta tossed in alfredo sauce.

Burger Bar \$10 Per Serving

Build your own burger bar with fresh patties and toasted brioche buns. Choice of toppings include cheddar, swiss, American, and pepper jack cheeses with lettuce, sliced tomato, red onions, pickles, Shiner grilled onions, sauteed mushrooms and jalapenos. Add on extra patties for double meat options at **\$2.50 per**.

Chicken con Queso \$14 Per Serving

Grilled Chicken topped with queso and served with avocado, pico de gallo, and cilantro lime rice.

Fajitas \$15 Per Serving

Choice of chicken, beef, or combination fajitas served with sauteed peppers and onions, shredded cheese, sour cream, guacamole, pico de gallo, tortillas, and cilantro lime rice.

Mac n' Cheese Party \$15 Per Serving

Mac n' Cheese bar with chopped brisket, grilled chicken, pulled pork, chopped bacon, BBQ sauce, buffalo sauce, ranch, and Spicy Spechts Sauce. Sure to please any crowd!



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DESSERTS

Home-made Cobbler \$7 Per Serving

Seasonal cobbler made in house served with ice cream.

Chocolate Cake \$7 Per Serving

Decadent dark chocolate cake with dark chocolate icing drizzled with raspberry sauce.

Simple Cupcakes \$5 Per

Vanilla, Chocolate, Strawberry, or Red Velvet with choice of Buttercream or Cream Cheese Icing.

Scratch Made Cookies \$8 Per Dozen

Chocolate Chip, Oatmeal Cranberry, Peanut Butter, Snicker doodle, or Sugar.

***Custom cakes and other desserts available on request and availability.**

Cannot find something that you like? Set up an appointment to meet with the Chef to design a personalized menu for your event!